

## Cajun Jambalaya (Crock Pot)

2-3 Boneless Chicken Breasts, Skinlees ,Cut into 2" Dic  
1 Lb. Andouille Sausage  
1 Can (28 Oz.) Canned Chopped Tomatoes with Juice  
1 Onion, Chopped  
1 Green Pepper, Diced  
3/4 Cups Chicken Broth  
3 TBSP Creole Seasoning  
1 Lb. Frozen Cooked Shrimp, Peeled

Add all ingredients except the shrimp, to the crock pot. Stir to blend. Cover and cook slowly for 7-9 hours. 30 minutes before serving add the shrimp. Serve over cooked rice.

## Creole Seasoning

4 TBSP Paprika	2 TBSP Cayenne Pepper
2 TBSP Onion Powder	1 TBSP Dried Thyme
2 TBSP Garlic Powder	1 TBSP Freshly Ground Black Peppe
2 TBSP Dried Oregano	1 TBSP Ground White Pepper
2 TBSP Dried Basil	

Mix all well together to blend. Store in zip lock bag in dark cabinet at room temperature.